

BOSTON CREAM PIE

Cake:

½	Cup	Milk
8	Tablespoons	Butter
2	Large	Eggs (room temperature)
1	Cup	Sugar
1	Cup	Flour
1	Teaspoon	Baking Powder
¼	Teaspoon	Salt
1	Teaspoon	Vanilla Extract



1. Heat the milk and butter until butter is melted. Set aside.
2. Whip the eggs until foamy. Slowly add the sugar and continue to whip 5 to 7 minutes.
3. Slowly add the milk/butter mixture to temper the egg. Whisk together the flour, baking powder and salt. Add and mix until combined. Stir in vanilla. Pour into 9" round cake pan coated with cooking spray and flour. Bake at 350° for 30 – 35 minutes. Remove from oven, loosen cake from the sides of the pan with a butter knife – invert on a wire rack to cool completely. When cooled completely, remove from pan.

Filling:

¼	Cup	Cornstarch
¼	Cup	Sugar
¼	Teaspoon	Salt
3	Large	Eggs (room temperature)
2	Cups	Heavy Cream
4	Tablespoons	Butter
1	Tablespoon	Vanilla Extract

1. Whisk together cornstarch, sugar and salt. Add the eggs and mix until smooth.
2. Bring the cream to a gentle boil. Remove from heat and slowly add about ½ to the egg mixture, whisking constantly to temper the eggs. Whisk the tempered egg mix into the remaining cream.
3. Cook over low heat, stirring constantly, until the mixture thickens.
4. Remove from heat and stir in the butter until melted. Then stir in the vanilla. Pour the custard into a bowl and cover with plastic wrap to prevent a skin from forming. Chill until ready to use.

Ganache:

½	Cup	Heavy Cream
1½	Cups	Melting Chocolate

1. Heat cream to a gentle boil. Pour over chocolate and whisk until chocolate is melted and ganache is smooth.

TO ASSEMBLE: Remove cooled cake from pan and slice in half horizontally. Put the top half on cake plate (cut side up) and cover with custard filling. Place bottom half of cake (cut side down) over filling. Pour warm ganache over top of the cake, spreading to the edges, allowing some to drizzle down the sides.